



# CATERING MENU

FavaPot.com | catering@favapot.com

FULL TRAYS FEED 8-12 PEOPLE: HALF TRAYS AVAILABLE

## STARTERS & SIDES

### 16" Cold Appetizer Tray \$80 V/VEG

Tzatziki, Baba Ganoush, Hummus, and Spicy Feta

### 16" Hot Appetizer Tray \$120

Grape Leaves, Gollash or Hawawshi

### 16" Canapé Tray \$150

Shrimp and smoked salmon with cream cheese on crispy pita and/or puff pastry with caviar

### Mediterranean Salad \$40 V

Organic mixed greens, cucumbers, tomatoes, radishes, scallions, and feta, with olive oil, lime, and sumac

## MEAT

### Lamb Fatta \$250

10 Braised Lamb Shanks, rice with vermicelli, and crispy bread soaked in a fresh tomato sauce

### Kofta (Beef & Lamb) \$220

30 pieces of Kofta over rice with Vermicelli, and Tahini

### Lamb Chops \$380 GF

40 Lamb Chops over Roasted Potatoes

## POULTRY

### Chicken Kabob \$180

60 pieces of Chicken Kabob over rice with Vermicelli, and Tomaya

### Egyptian-Style Roasted Chicken \$260 GF

6 Cornish hens served over potatoes with fresh tomato sauce, garlic, and zaatar

### Stuffed Squab \$240

8 Squab stuffed with rice or freekeh, and pan-fried in ghee

## VEGAN

### Roasted Vegetables \$100 V

Fresh, local vegetables, roasted with zaatar, rosemary, and olive oil

### Koshary \$160 V

Lentils, rice, pasta, and tomato sauce; topped with chickpeas and sweet caramelized onions

### Falafel \$160 V

60 pieces of Falafel with Roasted Potatoes, served with Egyptian bread and Tahini

## CHEFS CORNER

### Egyptian-Style Whole Roasted Salmon \$350 GF

Served with Roasted Potatoes and Egyptian Rice (Feeds 18-20)

### Sandwich Tray \$140

18 of our sandwiches in Aish Balady (up to 2 choices of meat/protein)

### Mosaka \$120 GF

Eggplant with ground beef, fresh tomato sauce, raisins, plné nuts.

+ béchamel sauce (NOT GF) \$140

### Macaroni Bechamel \$140

Baked pasta with creamy bechamel sauce and stuffed with ground beef

## DESSERT

### 16" Dessert Tray \$90 VEG

Baklava, Egyptian Cookies, and Kunafa with Nutella

### 12" Om Ali Bread Pudding \$100 VEG

Fetter meshaltet, milk, raisins, pistachios, eshta, almonds, and coconut flakes

### 12" Rice Pudding \$100 VEG

Rice, milk, eshta, and cane sugar, topped with pistachios

## Chef's Choice Premium

\$200

— FEEDS 8-10 PEOPLE —

4 Macaroni Bechamel

10 Susu's Chicken

6 Lamb Chops

8 Kofta (beef & lamb)

12 Chicken Kabob

30 Grape Leaves

Tzatziki

Egyptian Rice

Egyptian Bread

V: VEGAN GF: GLUTEN FREE

VEG: VEGETARIAN

IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY, PLEASE INFORM US PRIOR TO PLACING YOUR ORDER

## The Nile

\$20 PER PERSON

### APPETIZER

#### Choose one appetizer:

Hummus V

Tzatziki VEG

Fava Beans V

Baba Ganoush V

Spicy Feta Cheese VEG

### SANDWICH

#### Choose one sandwich:

Kofta Sandwich

Chicken Kabob Sandwich

Falafel Sandwich V

## Pyramid

\$28 PER PERSON

### APPETIZER

#### Choose two appetizers:

Hummus V

Tzatziki VEG

Fava Beans V

Baba Ganoush V

Spicy Feta Cheese VEG

### ENTRÉE

#### Choose entrée:

Kofta Platter

Chicken Kabob Platter

Falafel Platter V

Served with Egyptian Rice with Vermicelli and Organic Spring Mix

## Sinai

\$36 PER PERSON

### APPETIZER

#### Choose two:

Hummus V

Tzatziki VEG

Fava Beans V

Baba Ganoush V

Spicy Feta Cheese VEG

#### Choose one:

Stuffed Grape Leaves GF

Falafel V

### MAIN DISH

Mixed Grill: Chicken Kabob and Kofta

Served with Roasted Potatoes, Egyptian Rice with Vermicelli, and Organic Spring Mix

Add Lamb Chops +\$7

PLEASE NOTE: THE NILE, PYRAMID, AND SINAI ARE INDIVIDUALLY PACKED MEALS  
A MINIMUM OF 10 ORDERS IS REQUIRED FOR ANY OF THESE THREE OPTIONS

FOR GF ASK FOR NO BREAD & NO RICE